

Methuen Firehouse Chef Jeff – Slow Cooked Pastrami Ruben

INGREDIENTS

- Approximately ½ pound per person of regular pastrami
- 1 Sweet onion (diced)
- Salt & pepper (to taste)
- 2 tbs. Garlic powder
- 2 tbs. Allspice
- 1 tbs. Paprika
- 1/4-1/2 water (depending on how much pastrami)
- 1 can of sauerkraut (optional)
- Swiss cheese
- Marble rye bread
- Thousand Island dressing

DIRECTIONS

1. Add the first 7 ingredients together in an oven pan and cover with foil.
2. Put in a preheated 250 degree oven for 3-3.5 hours.
3. Meanwhile enjoy some relaxing time.
4. When pastrami is ready, butter your marble rye bread.
5. Heat up the sauerkraut in a sauce pan.
6. Heat a frying pan or flat top oven.
7. Place buttered bread on flat top, add little Thousand Island dressing, cooked pastrami, sauerkraut, Swiss cheese, little more dressing then grill both sides till golden brown.

And enjoy!!!!